

CANAPÉS

VEGETABLE

COLD

Cauliflower panna cotta ^V
caviar

Sable of Roquefort ^V
cream of asparagus

Creamed goat's cheese ^V
pickled walnut purée

Red onion and chilli jam tartlet ^{VG}
vegan feta, black olive crumb

Smoked aubergine caviar,
pomegranate and harissa tart ^{VG}

HOT

Falafel pitta ^{VG}
tabini

Marinated tofu skewer ^{VG/GF}
sesame and pak choi

Ceps and aged Parmesan
croquettes ^V

Wild mushroom and
beetroot sausage roll ^{VG}

Spinach & blue cheese quiche ^V

FISH

COLD

Cornets of smoked
salmon Moscovite

Seared tuna
fennel pollen & caviar

Cured salmon ^{GF}
*lemon gel, pickled radish,
seaweed*

Dressed crab vol-au-vent
tarragon aioli

Caviar Tart
(£8 supplement)

HOT

Crispy prawns
Marie rose sauce

Black pudding and scallop fritter
apple

Melba crusted smoked salmon
lemon hollandaise

Fried scallop
tartare sauce

Arnold Bennett quiche

Cod brandade
aioli

Spinach and herb quiche
smoked salmon cream

MEAT

COLD

Foie Gras "Bon Bon"
almond and pistachio

Batons of York ham
savoury mustard

Melba toast
chicken liver

Pressed ham hock ^{GF}
red onion chutney

Steak tartare
truffle mayonnaise

HOT

Smoked ox-cheek croquettes
hot sauce

Cheeseburger slider

Pork croquette
Meaux mustard mayonnaise

Gochujang pork belly skewers
sesame

Sausage roll
pickled walnut purée

Chipolatas with mash

Crisp lamb belly
caper & mint mayonnaise

Mini poppadom
tandoori chicken, raita

Spiced chicken tulips

Slow cooked pork belly
spiced pear or mustard

SWEET

Strawberry and cream cone

Mini lemon tart

Almond tart
fruit jam

Salted caramel choux

Mini chocolate tart

£3.5 EACH

Minimum order of 6 per person
for a minimum party of 10.

For any allergy or intolerance information
please ask a member of staff.

^V - Vegetarian

^{VG} - Vegan

^{GF} - Gluten Free

A 12.5% discretionary service charge will
be added to your bill.

All price inclusive of VAT.

